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Europäisches Patentamt
European Patent Office
Office européen des brevets

⑪ Publication number:

**0 251 163
A2**

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EUROPEAN PATENT APPLICATION

⑰ Application number: 87109038.7

⑮ Int. Cl. 4: A23L 1/20

⑱ Date of filing: 24.06.87

⑳ Priority: 25.06.86 DK 2987/86

㉑ Date of publication of application:
07.01.88 Bulletin 88/01

㉒ Designated Contracting States:
AT BE CH DE ES FR GB GR IT LI LU NL SE

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㉖ A fiber-containing product, a process for the preparation thereof, and the use thereof.

㉗ A fiber-containing product based on seeds of leguminous plants comprises the cell wall ingredients of the seed, said ingredients being isolated upon previous removal of the seed coat. The product is prepared by whole seeds of leguminous plants-being shelled to remove the cellulose-containing seed coat and being rinsed and steamed for bacteriological reasons - are wet-ground to open the plant cells and to dissolve or suspend the starch particles, proteins, and soluble components contained in the plant cells; whereafter proteins, salts, soluble ingredients, and starch particles are removed as a filtrate through a filtration on a centrifugal sieve followed by a washing, filtration, and pressing of the resulting filter cake to increase the dry matter content before the filter cake is rasped and dried. The fiber product can be used when preparing e.g. an expanded and crisp product or for prophylactic or relieving treatment of human beings or animals, where the fiber-containing product is administered in an effective prophylactic or relieving amount depending on the condition being treated.

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A fiber-containing product, a process for the preparation thereof, and the use thereof

The invention relates to a fiber-containing product based on seeds of leguminous plants, as well as to a process for the preparation thereof, and the use thereof especially for nutrients, stimulants, and feedstuffs.

Modern human beings and even animals, especially pets, usually intake an insufficient amount of fibers with their daily diet. This is believed to be a contributory cause of a number unpleasant effects and diseases including so-called welfare diseases, such as colitis, bulges of the colon, cardiovascular disorders, diabetes, gallstones, and kidney stones. The theory has even been presented that a lack of fibers in the daily intake of food can be a contributory cause of the development of cancer of the stomach. Generally speaking, the intake of food containing many fibers is beneficial for the digestion as such a fiber-containing food counteracts both constipation and diarrhoea.

Additional reasons exist for maintaining a high daily intake of fiber-containing food, viz. that upon intake the fibers have a filling effect without being fattening and that they can be carriers for important substances such as salts, trace elements, and vitamins.

A market exists already for fiber-containing products used for relieving a fiber deficiency in the food of many human beings and some animals. Most fiber-containing products on the market are cellulose-containing shell-fractions; such as for instance bran, or whole ground parts of plants, such as for instance seaweeds, or production residues from the preparation of nutrients and feedstuffs and other products, such as juice and oils.

An intake and especially an excessive intake of a number of these known products can involve undesired side effects, such as formation of blockages in the oesophagus and the intestines, as well as a reduced absorption of important food ingredients, such as calcium, iron, and zinc. The latter drawback applies especially to the intake of bran fibers, the content of which of phytic acid can bind the minerals calcium, iron, zinc etc. so as to make them non-absorbable.

A further disadvantage of many of the known fiber products is a rather unpleasant taste and in some cases an unpleasant appearance. In addition most known products are prepared by dry-grinding not removing possible residues of chemicals resulting from the growing, which implies that manufacturers have to carry out expensive control analyses frequently in order to ensure that residues of chemicals cannot be found in their products.

Many known fiber products possess only a poor water-absorbing effect and are used for increasing the fiber content of a product or merely as a filler and not because of a particular functional effect utilizable for instance by an extrusion process. This is a disadvantage both in relation to their use when preparing nutrients and feedstuffs and in relation to their digestion and defecation control ability. It is a recognized fact that fibers binding water in the digestion system contribute to a relatively fast passage of the food through the intestine, and that this is desirable because the probability of formation of carcinogenic substances in the intestine is assumed to be less than usual. In order to overcome inter alia the problems of the known products a shell-free fiber product has been invented which is based on seeds of leguminous plants. The shell is in the present application to be understood as the covering of each seed such as each pea seed.

Thus the present invention relates to a fiber-containing product based on seeds of leguminous plants, said product being characterised by comprising the cell wall ingredients of the seed, said ingredients being isolated upon removal of the seed coat.

The product according to the invention contains hemicellulose, pectin, starch, and protein, whereby the content of cellulose and lignin is very low.

The fiber material of the present fiber product derives from cell wall ingredients of the shelled seeds of leguminous plants. Unlike most fiber products on the market the product according to the invention includes thus substantially no cellulose-containing shells. Unlike the above known fiber products the fiber material according to the invention can be extruded into an expanded and crisp product.

Typically the product according to the invention is white, of a grain size of 1-2 mm, and has a neutral taste. In addition it is typically able to bind an amount of water corresponding to 10-15 times its own weight. A granular product according to the invention can, if desired, be dry-ground to a predetermined particle size without particular measures.

A particular advantage of the product according to the invention is the good functional effects thereof. Thus the product can through extrusion and without the addition of any substances provide an expanded and crisp product. Furthermore it is able to bind water corresponding to 10-15 times its own weight. Unlike other known fiber products the product according to the invention is neutral with respect to taste and colour, which makes it suitable as adjuvant for a wide range of nutrients. With respect to nutrition the product is of a very fine composition.

A further important advantage of the present invention is that possible residues of chemicals relating from the growing optionally remaining from the use of one or more pesticides have been substantially removed by the wet-grinding process and the repeated washing of the fibers, which does not apply to the use of a conventional dry-grinding process. Examples of pesticides - the presence of which can be avoided in the product according to the invention - are the herbicides, such as Trifluralin, Dinoseb, Bladex, Basagran 480, Fervin, Fusilade, Glyphosat, Diquat-Dibromid; the fungicides such as Captan, Maneb, Ronilan, Rovral, and Daconil; as well as insecticides, such as Parathion, MetaSystox SO, Ekatin, Pyrethroides, Pirimor G, and Fenitrothion.

The invention relates furthermore to a process for preparing the fiber-containing product dealt with, said process being characterised in that whole seeds of leguminous plants - being shelled to remove the cellulose-containing seed coat and being rinsed and steamed for bacteriological reasons - are wet-ground to open the plant cells and to dissolve or suspend the starch particles, proteins, and soluble components contained in the plant cells; whereafter proteins, salts, soluble ingredients, and starch particles are removed as a filtrate through a filtration on a centrifugal sieve followed by a washing, filtration, and pressing of the resulting filter cake to increase the dry matter content before the filter cake is rasped and dried.

Thus the procedure is as follows: Initially whole seeds of leguminous plants are shelled to remove the cellulose-containing shell at the same time as a rinsing and steaming are carried out for bacteriological reasons; whereupon the shelled seeds are wet-ground to open the plant cells and to dissolve or suspend the starch particles, proteins, and soluble ingredients contained in the plant cells; whereafter proteins, salts, soluble ingredients, and starch particles are removed as a filtrate through a filtration in a manner known per se, e.g. on a centrifugal sieve and the resulting filter cake is resuspended and filtrated. The washed filter cake is pressed to increase the dry matter content before the filter cake is rasped and dried.

Most other known fiber products are either produced by dry-grinding of shells or a dry-grinding of whole raw materials followed by a coarse separation of fibers by air flow separation. By the process according to the invention the shells are removed in advance whereafter the split seeds are wet-ground. Besides the fibers are washed repeatedly in clean water which removes detrimental nutritional, taste, and colour components. The use of the process according to the invention allows furthermore the possibility of well-defined alteration of the chemical composition by means of various sieves.

In an embodiment of the process according to the invention whole peas are subjected to a shelling process where the cellulose-containing shell is removed. At the same time the bacteriological quality is improved by rinsing and steaming. In this manner the resulting product can be accepted by the authorities as additive to nutrients, viz. also stimulants and feedstuffs.

In this manner the resulting shelled peas are wet-ground on a coarse-grinding mill followed by a fine-grinding mill to open the plant cells and to dissolve or suspend the content thereof of starch particles, protein, and soluble components.

By a following sieving which is preferably carried out by means of a centrifugal sieve, protein, salt, and soluble carbohydrates follow the filtrate. The use of a sieve implies that the majority of the starch particles follow the filtrate too.

The resulting fiber-containing fiber cake is washed and sieved again on a centrifugal sieve, whereafter the fiber cake is pressed preferably in a screw press to a dry matter content of approx. 30% by weight, and then rasped, e.g. by passing through an Alexander rasping apparatus, followed by a drying in a fluidized bed.

The only chemical used by this treatment is a very small amount of NaOH for a pH-value adjustment after the grinding.

Unlike other fiber products the product according to the invention is remarkable for its good functional effects.

The product according to the invention is able to expand through extrusion which makes it particularly suitable for preparing crisp products. It is furthermore possible to utilize the excellent water-binding effect of the product for instance in minced meat and sausages products because such a water-binding effect counteracts waste by processing, such as cooking, frying, boiling, and smoking, as well as contributes to maintaining the shape and desired consistency of the product.

The neutral taste and acceptable colour of the fiber product allows the use thereof as an adjuvant in a wide range of nutrients, stimulants, and feedstuffs, for instance butcher's articles such as burgers and other minced meat products, soups, snacks, breakfast articles, and confectionery, as well as various types of feedstuffs, especially for pets. Thus the use is particularly based on the desire for a functional effect in the

end products, e.g. an increased binding of water in the burger, or on the desire for both a functional effect and a fiber enrichment of for instance chocolate and snacks. With respect to nutrition the use of fibers presents the advantage that the fibers per se having a good nutritional composition in many cases substitute other more energy-providing, i.e. fattening, ingredients.

5 A productional advantage of the product according to the invention is that it can be part of products to be used for prophylactic and/or relieving treatment in relation to the diseases mentioned in the introduction.

Consequently, the invention relates also to the use of a fiber-containing product according to the invention for the prophylactic or relieving treatment of human beings or animals, said use being characterised by administering the fiber-containing product in an effective prophylactic or relieving amount
10 depending on the condition being treated.

By a particularly advantageous embodiment of the invention a fiber-containing product according to the invention is used for preparing a composition reducing the increase of blood glucose level resulting from intake of glucose or a glucose-metabolisable material.

It has turned out that compared to corresponding compositions containing wheat bran or beet fibers, such a composition has a surprisingly better postprandial blood glucose response.
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The product according to the invention can be prepared with varying particle size. Thus in some cases the product can be used with a particle size of 1 - 2 mm, which corresponds to the particle size obtained immediately after drying. For other purposes the product can be prepared with a particle size of 15 - 20 (grinding on a mill of the type Alpine ZPS can be employed). For other purposes, a product with a particle
20 size of 200 - 400 can be used, such a particle size being obtained by grinding on a mill of the type Alpine UPZ.

The process according to the invention illustrated more detailed in the following Example 1 and with reference to the accompanying drawing showing a flow sheet of the treatment according to the invention.

The use of a fiber-containing product according to the invention is compared to the use of known fiber-containing products in Example 2.
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Example 1

30 The present Example uses fully ripe shelled peas *Pisum sativum*. 200 kg/h of shelled peas (1) are dosed (2) together with 800 kg/h of water to a mill (3) (Fryma MK 180), where the mixture is subjected to a coarse grinding. The coarsely ground mixture is suspended (4) and transferred to a mill (5) (Fryma corundum stone mill MK 250), where the mixture is subjected to a fine grinding in order to ensure that approx. 40% of the insoluble particles have a particle size of less than 30 μ . The suspension is subsequently
35 carried to a tank (6) in which the pH-value is adjusted to 6.8 through addition of 2N NaOH-solution. The resulting material is stirred in the tank (6) for about half an hour whereby a good extraction of the protein content and soluble ingredients of the peas is obtained. Now the temperature is approx. 18°C. The suspension adjusted to a pH-value of 6.8 is subsequently carried to a sieve (7) (Jesma sieve provided with a net of 100 μ). A fraction of protein, starch, and soluble carbohydrates is removed from the sieve (7). The
40 remaining fiber material is carried to a tank (8) with a stirrer. In the tank (8) the material is suspended in water in the weight ratio of 1:1, whereafter the resulting suspension is carried to a sieve (9) (Jesma sieve provided with a net of 100 μ). At this step of the process further protein, starch, and taste components are removed whereafter the resulting product is carried to a press (10) (screw press; Stord-Bartz P 13), where the dry matter content of the fiber fraction is increased to approx. 30% by weight of solid. The fiber cake
45 pressed in the press (10) is so dry that it can be rasped on a rasping device (11) (Alexander-rasping device, Alexanderwerk Reibschneider type Ran-S). The rasped product is carried to a drying apparatus (12) (Vibro Fluidizer; Niro Atomizer). 98% of the fiber product resulting from the drying have a particle size of less than 2 mm.

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Example 2

The present Example illustrates:

Blood sugar rise, oro-cecal transit time, intestinal fermentation, and starch absorption upon administration of
55 3 different types of fibers to sound adults.

The purpose of the test was to determine the influence of wheat bran, beet fibers, and pea fibers according to the invention on:

a) absorption of wheat starch

- b) postprandial blood glucose rise
- c) oro-cecal transit time

Furthermore the fermentation of the three fiber types in colon is illustrated concerning development of hydrogen.

Method: To 8 sound test persons of a standard weight (average age of 28 years, 22-31) are in randomized sequence administered the following test meals:

- a) Bread baked of 100 g of wheat flour,
 - b) Bread baked of 100 g of wheat flour without gluten
 - c) Bread baked of 100 g of wheat flour plus 36 g of wheat bran
 - d) Bread baked of 100 g of wheat flour plus 22 g of beet fibers
 - e) Bread baked of 100 g of wheat flour plus 30 g of pea fibers
 - f) The individual fiber types in the same doses but separately
 - g) A standard meal alone
 - h) A standard meal plus the individual fiber types separately in the same dose
- The standard meal included 150 g of steak, 50 g of glucose, and 20 g of lactulose.
- By all the tests the hydrogen (H₂)-concentration was measured in the expiration air every 30 min. for 8 hours, as a measure of the fermentation in colon of the fiber type in question.

Results:

% of non-absorbed starch (median: range - 95% CF)

Wheat starch	8	(4 - 17)
Wheat starch without gluten	0	(0 - 6) ^a
Wheat starch plus wheat bran	12.5	(5 - 22) ^a
Wheat starch plus beet fibers	12.5	(5 - 22) ^a
Wheat starch plus pea fibers	12	(5 - 27) ^a

a = statistic significant different from wheat starch alone.

Oro-cecal transit time min. (median: range - 95% CF)

Wheat starch	360	(210 - 420)
Wheat starch plus wheat bran	165	(120 - 300) ^a
Wheat starch plus beet fibers	240	(90 - 360) ^a
Wheat starch plus pea fibers	270	(90 - 300) ^{ab}

a - statistic significant different from wheat starch alone.

b - statistic significant different from wheat starch plus wheat bran.

Postprandial blood glucose response

	Peak value (mmol/l)	AUC (mmol/l x t)
Standard meal alone	7	90
plus wheat bran	5.3	54
plus beet fibers	6.4	68
plus pea fibers	5.7 ^a	28 ^a

AUC - area below the blood glucose versus time graph. Calculated as BS x t, from the starting point to the point of intersection with the starting value. Only pea fibers disclose significantly differing values from the standard meal alone. The pea fibers reduce AUC by 69%.

- For use within the confectionary branch, e.g. for chocolate or chewing gum, a product with a particle size of 15 - 20 is usually employed. For liquorice a particle size of preferably approx. 200 is used. For the use within the meat industry, e.g. for minced meats and sausages including meat balls, burgers, pâtés and frankfurters, a particle size of 1 - 2 mm as well as 200 - 400 can be employed. For use within the bakery industry a product with a particle size of 200 - 400 M is usually employed.

Example 3

The inventive product can be used in an extruded liquorice having the formulation:

English syrup 300.0 kg
Invert syrup 100.0 kg
Glucose syrup 25.0 kg
Raw liquorice 30.0 kg
Modified starch 40.0 kg
Wheat flour 180.0 kg
Pea fibers 40.0 kg
Salt 1.5 kg
Water 20.0 kg
Flavourings q.s.

The pea fibers employed have a particle size of approx. 200 .

Example 4

Fibers according to the invention are used in a pâté of the following formulation:

- Liver 30.0 % by weight
- 5 Fat 30.0 % by weight
- Broth 34.0 % by weight
- Wheat flour 3.0 % by weight
- Spices 0.5 % by weight
- Fibers 1.5 % by weight
- 10 Vegetable protein isolate 1.0 % by weight

Example 5

- 15 Fibers according to the invention can be used in a frankfurter of e.g. the following formulation:

- Scrap beef meat 17.0 % by weight
- Pork jowl butt 25.0 % by weight
- Meat from the head 7.0 % by weight
- Mechanically deboned meat 6.0 % by weight
- 20 Vegetable protein isolate 3.5 % by weight
- Tari K7A 0.4 % by weight
- Ascorbic acid 0.05% by weight
- Wheat flour 2.0 % by weight
- Potato flour 3.0 % by weight
- 25 Nitrite salt 1.0 % by weight
- Salt 0.8 % by weight
- Fibers 3.0 % by weight
- Water/ice 31.25% by weight

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Example 6

The fiber-containing product according to the invention having a particle size of 1 - 2 mm can be used in a burger and has the following formulation:

- 35 Beef lump 75 % by weight
- Beef tallow 4 % by weight
- Fibers 4 % by weight
- Water 16 % by weight
- Salt 1 % by weight

- 40 The advantage of using fibers according to the invention is a reduced shrinkage during frying. It has thus been demonstrated that the fibers used in the above formulation compared with other water-binding ingredients and normally used with burgers in the same formulation result in a lesser shrinkage during frying of 5 - 10 %.

- 45 Compared with burgers prepared without the addition of water-binding ingredients and thus prepared without the addition of water, which reduces the result compared to burgers with fibers, the shrinkage during frying is reduced by approx. 10 % in burgers with addition of fibers according to the invention.

Example 7

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The fiber-containing product according to the invention having a particle size of 200 - 400 can be used for a white bread having the following formulation:

- Wheat flour 800 g
- Fibers 200 g
- 55 Sugar 12 g

Salt 12 g
Yeast 50 g
Margarine 50 g
Water 783 g

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Example 8

The fiber-containing product according to the invention having a particle size of 200 - 400 can be used
10 for a biscuit having the following formulation:

Wheat flour 480.0 g
Fibers 120.0 g
Shortening 130.0 g
Skimmed milk 21.0 g
15 Icing sugar 13.0 g
Salt 7.0 g
Ammonium carbonate 15.0 g
Sodium hydrogen carbonate 3.0 g
Tartaric acid 0.3 g
20 Sodium disulphide 0.2 g
Water 280.0 g

Example 9

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In this example fibers derived from peas, *Pisum sativum*, are used. The fibers are extruded by means of a Werner & Pfleiderer C 37 double-disk extruder with the following three-zone configuration:

- 1) A feeding zone cooled down to 15 - 20°C by water
- 2) A heating zone heated to 120°C by oil
- 30 3) A heating zone heated to 130°C by oil.

The worm includes conveying elements interrupted by mixing elements with a recirculation device in the last zone. At the end of the extruder there is provided a nozzle piece with two nozzles, each with a diameter of 5 mm.

After the extrusion the products are dried at 60°C for 60 min in a hot air drying oven. Good expanded
35 products are obtained, said products possessing a density of 200 - 300 g/l and providing a good texture. The products are suitable for use as pub snacks or the like, suitable spices being added.

Claims

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1. A fiber-containing product based on seeds of leguminous plants, characterised by comprising the cell wall ingredients of the seed, said ingredients being isolated upon previous removal of the seed coat.

2. A product as claimed in claim 1, characterised by containing
42-46% by weight, preferably approx. 45% by weight of insoluble fibers [the AOAC method],
45 0-2% by weight, preferably approx. 1% by weight of soluble fibers,
35-40% by weight, preferably approx. 36% by weight of (enzymatic) starch,
6-10% by weight, preferably approx. 8% by weight of protein,
2-4% by weight, preferably approx. 3% by weight of ash,
and water as balance.

50 3. A product as claimed in claims 1 or 2, characterised by containing approx. 45% of insoluble fibers (AOAC), mainly hemicellulose and pectin, as well as approx. 36% of pea starch.

4. A product as claimed in claims 1 to 3, characterised by being based on peas, *Pisum sativum*.

5. A process for preparing a fiber-containing product as claimed in claim 1, characterised in that whole seeds of leguminous plants - being shelled to remove the cellulose-containing seed coat and being rinsed
55 and steamed for bacteriological reasons - are wet-ground to open the plant cells and to dissolve or suspend the starch particles, proteins, and soluble components contained in the plant cells; whereafter proteins,

salts, soluble ingredients, and starch particles are removed as a filtrate through a filtration followed by a washing, filtration, and pressing of the resulting filter cake to increase the dry matter content before the filter cake is rasped and dried.

6 6. A process as claimed in claim 5, characterised by carrying out the filtration by means of a centrifugal sieve.

7. A process as claimed in claim 5, characterised by pressing to a dry matter content of approx. 30% by weight.

8. A process as claimed in claim 5, characterised by carrying out the drying in fluidized bed.

10 9. The use of a fiber-containing product as claimed in claim 1 to 4 when preparing an expanded and crisp product.

10. The use of a fiber-containing product as claimed in claims 1 to 4 when preparing confectionery, characterised by using a product having a particle size of 15-30 μ .

11. The use of a fiber-containing product as claimed in claims 1-4 when preparing butcher's delicatessen, characterised by using a product having a particle size of 1-2 mm.

15 12. The use of a fiber-containing product as claimed in claims 1 to 4 when preparing a bakery product, confectionary, and butcher's delicatessen, characterised by using a product having a particle size of 200-400 μ .

13. A fiber-containing product as claimed in claims 1 to 4 for use for the prophylactic or relieving treatment of human beings or animals,

20 by administering the fiber-containing product in an effective prophylactic or relieving amount depending on the condition being treated.

14. The use of a fiber-containing product as claimed in claims 1 to 4 for preparing a composition reducing the increase of the blood glucose level resulting from intake of glucose or a glucose-metabolisable material.

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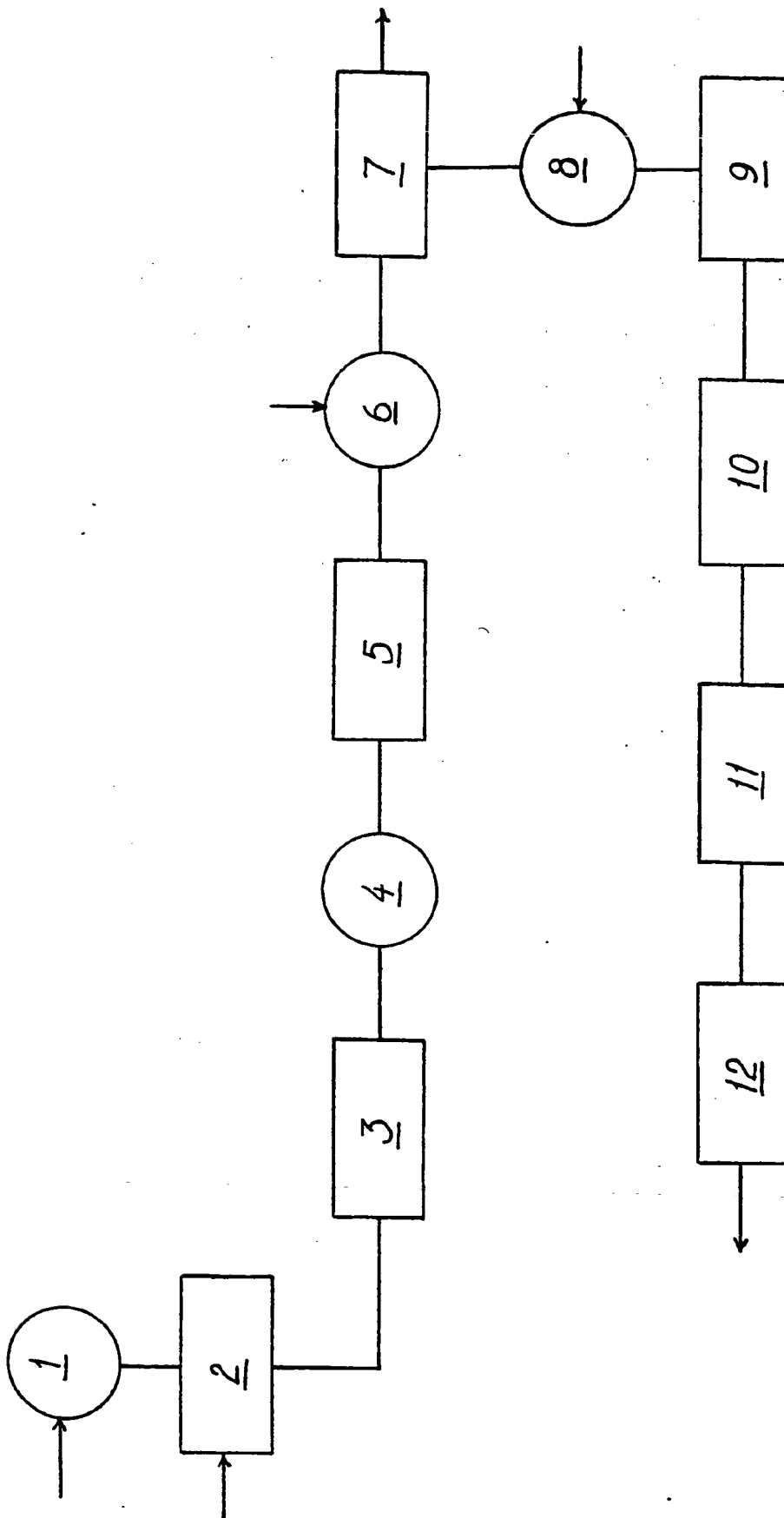
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(12)

EUROPEAN PATENT APPLICATION

(21) Application number: **87109038.7**

(51) Int. Cl.4: **A23L 1/20**

(22) Date of filing: **24.06.87**

(30) Priority: **25.06.86 DK 2987/86**

(43) Date of publication of application:
07.01.88 Bulletin 88/01

(84) Designated Contracting States:
AT BE CH DE ES FR GB GR IT LI LU NL SE

(89) Date of deferred publication of the search report:
11.10.89 Bulletin 89/41

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EP 0 251 163 A3



European Patent
Office

EUROPEAN SEARCH REPORT

Application Number

EP 87 10 9038

DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int. Cl. 4)
X	FOOD TECHNOLOGY vol. 38, no. 1, January 1984, pages 64,65,68,69, Chicago, Illinois, US; J.L. VETTER: "Fiber as a Food Ingredient" ----	1,2	A 23 L 1/308 A 23 L 1/20 A 23 L 1/314
A	GB-A-2 014 423 (SOCIETE DES PRODUITS NESTLE S.A.) * abstract, claims 1,6 * ----	1	
A	EP-A-0 073 581 (UNILEVER PLC) * example 1, claims 1,3-8 * ----	1	
A	US-A-2 278 484 (W.J. PLEWS) * example 1 * -----	1	
			TECHNICAL FIELDS SEARCHED (Int. Cl.4)
			A 23 L 1/00
The present search report has been drawn up for all claims			
Place of search BERLIN		Date of completion of the search 04-07-1989	Examiner SCHULTZE D
CATEGORY OF CITED DOCUMENTS			
X : particularly relevant if taken alone Y : particularly relevant if combined with another document of the same category A : technological background O : non-written disclosure P : intermediate document		T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons ----- & : member of the same patent family, corresponding document	